

# CFA Today

April 2003 Volume 8, Issue 4

## CFA or MWR?

#### MWR Phone Numbers:

CFA Service Line	833-2005
ACS	833-2852
Arts & Crafts	833-2940
Bowling Center	833-2849
Eagle's Nest	833-5555
Gas Light Snack Bar	833-4446
South Towne Grill	833-4789
Outdoor Shop	833-3129
Physical Fitness Center	833-2159
Vending Hot Line	833-2727
Recycling	843-7192

Sign up now for the Toana Vista Golf Tournament in Wendover, Nevada! Call: 830-7923

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Crab Crack
Eagle's Nest

Community & Family Activities Building 1002 Tooele Army Depot Tooele, UT 84074-5032 (435) 833-2039

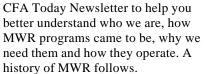
John Curwen Chief, Community & Family Activities

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Editor: Colleen Gordon X2861

How many times have we heard the question, "what is CFA and MWR?" CFA stands for Community and Family Activities, which is the title of our division. The MWR or Morale, Wel-

fare, and Recreation Program is managed by CFA for Tooele Army Depot and for Deseret Chemical Depot. The following is a segment of articles that will be published in the



#### **Background:**

Since that rainy, cold World War I day on the front lines in France when a Salvation Army sister cooked up the first batch of doughnuts to go with a homesick Arkansas soldier's hot coffee, civilians have served with the Army, providing essential morale - boosting services.

It is a matter of historical record as far back as the Revolutionary War that soldiers sang, gambled, raced horses, presented skits and plays and played practical jokes while in camp. During the Civil War, soldiers carved pipes from briarroot and chessmen from pine. They played baseball, boxed, held foot races, and enjoyed performances by minstrels and comedians.

#### **Need for Morale Booster:**

During World War I, President Woodrow Wilson recognized the need for troop morale services. In 1918, presidential appointee Dr. Raymond Fosdick reported on the low morale and poor conditions plaguing the American Expeditionary Forces. Reporting to Newton D. Baker, Secretary of War, Fosdick wrote "...the Army of America is an Army of independent young Americans

full of initiative and imagination, who joined the service not because of any predilection for soldiering, but because they believed enough in the ideal for which we entered the war to fight for it."

Later that year, Fosdick wrote, "Morale is as important as ammunition and is just as legitimate a charge against the public treasury."

#### **First Branch:**

Thus, the Morale Branch was established in 1919 with Fosdick named as director of the Commission on Training Camp Activities. The Commission's purpose was to provide facilities and means for entertainment, recreation and education of the thousands of citizen soldiers undergoing training camps across the United States. Private organizations such as the Salvation Army, the Knights of Columbus, the Young Women's Christian Association and the American Red Cross rushed in to fill the need.

Music played an important role in keeping up the spirits of the troops, starting with the fife and drum corps in the 1700s. Two hundred years later, an Army infantry sergeant named Israel Baline, stationed at New York's Camp Upton, Yaphank, Long Island, organized a soldier show he called Yip, Yip Yaphank. That soldier would become famous as Irving Berlin, a composer who left the Army and the nation a musical legacy and tradition still in place today.

(continued on page 2— "CFA or MWR?")



(continued from page 1— "CFA or MWR?")

On the World War I battlefields and behind the lines, Salvation Army sisters and Red Cross volunteers ministered to the needs of soldiers as the forerunners of today's morale, welfare, and recreation specialists. After the war was over, funding stopped and morale programs were mothballed.

#### Reinstated:

It wasn't until July 1940 that the Morale Division – later named Special Services – was established within the adjutant general's office. In 1941, President Roosevelt instructed the War Department to employ 100 Army hostesses; some for duty in the Caribbean and Europe, to staff allied leave centers. Between 1946 and 1955, the core recreation programs were established and staffed by a combination of active duty military and civilians: service clubs (recreation centers), arts and crafts, music and theater, libraries, and sports.

When U.S. troops went into action in Korea, Army service clubs staffed by young women were authorized to operate in a combat zone for the first time, taking over the Red Cross coffee and donut operations. Soldiers and civilians assigned to Army Entertainment worked with the USO to produce numerous celebrity touring shows.

#### **Expansion:**

When America became involved with the Vietnam conflict during the 1960's, Special Services hired several hundred college graduates – men and women – to staff recreational facilities and programs. There were 52 service clubs in Vietnam; there are also libraries, crafts shops, and gymnasiums. Due to the logistics of the war, many recreation staff traveled by helicopter, delivering programs to areas of large troop concentration. Mobile services and programs were conducted on a large scale. In isolated areas, Army Special Services sent in thousands of book, game and crafts kits.

### **Ongoing Legacy:**

Until the mid 1980's, active duty enlisted soldiers and officers held military occupational specialties in Special Services and were assigned at every level of command. As those occupational specialties were discontinued, civilians continued to operate MWR programs with military oversight. Special Services underwent much reorganization and had many names before coming to its present configuration as morale, welfare and recreation.

Each branch of service has its own MWR operations, and we copy freely from each other. More and more, we look for ways to operate more efficiently by partnering and consolidating our efforts.

Department of Defense officials and members of Congress recognize the importance of these programs as contributing to the quality of life of our armed forces and as a necessary element of stability and retention.

It is interesting to note in the prisoner-of-war stories from the Vietnam era, survivors recount how they played chess, created imaginary baseball teams, recited Shakespeare, and called up memories of camping or other family recreation activities to keep them going while in solitary confinement. The mission of MWR is to help create those memories that keep men's hopes alive. Regardless of the technology, the advanced weaponry, the sophisticated computers or the real-time communications, individual soldiers' minds and hearts are at the controls; collectively making decisions that could affect the future of mankind.

We who work in morale, welfare and recreation are proud to say our programs touch the minds and hearts of America's Army daily in so many positive ways as they go about the business of national defense.

(Excerpts taken from Army, Morale, Welfare & Recreation)

### Great Truths about Life, That Adults Have Learned

- 1. Raising teenagers is like nailing Jell-O to a tree.
- 2. Wrinkles don't hurt.
- 3. Families are like fudge...mostly sweet, with a few nuts.
- Today's mighty oak is just yesterday's nut that held its ground.
- 5. Laughing is good exercise. It's like jogging on the inside.
- 6. Middle age is when you choose your cereal for the fiber, not the toy.





## FITNESS CENTER

## Get Ready - Cause Here We Come!

by Ray Romero

The 2003 Salt Lake County Corporate Games begin May 1 and run through June 7, 2003. Tooele Army Depot and Deseret Chemical Depot will compete with the likes of Fairchild Semi-Conductor, IHC Health Plans, L-3 Communications, Salt Lake County, Salt Lake Community College, etc., in a variety of different sporting events.

#### Competitive events will be:

Men's and Co-ed 3 on 3 Basketball

5k Walk

Men's, Women's, and Co-ed Bowling

**Darts** 

Men's, Women's, and Co-ed Golf

Horseshoes

Miniature Golf

Pool 8-Ball

Co-ed Racquetball

Rifle Shoot

Men's Softball

**Team Fishing** 

Trap Shoot

Scavenger Hunt

Lip Sync....and more



# **Corporate Games Opening Ceremonies**

Opening Ceremonies for this year's 2003 Corporate Games will take place at a Stinger Baseball Game on Wednesday, April 30, 2003 at Franklin Covey Field in Salt Lake City.

Cost is \$5.00 per ticket. Ticket deadline is April 15, 2003. Contact Ray Romero for ticket information 830-7923/833-2159.

## **ITR/OUTDOOR SHOP**



## Plan Ahead for Your Summer Boat Trip

by Lita McLemore

Do you know that you can rent a ski boat for a three-day weekend for as low as \*\$140.00? Compare this price to the price of purchasing, licensing and storing your own boat, and then come and see the wide selection of ski and fishing boats available for rent at the Outdoor Shop. There is also available for rental, two new Glastron ski boats – one 20' inboard/ outboard. A 18' combination water ski and bass 175 hp boat would be perfect for taking the family or friends for a weekend of sun and water. The only requirements for rental are: a current CFA membership (or active duty military I.D. card), and a Utah Boater's Safety Certificate. If you haven't received your boater's certificate yet, it is easy to obtain. Simply come by the Outdoor Shop, building 1011, and request a Boater Safety manual. Take the "self test" in the back of the pamphlet and mail it in to the Department of Recreation. You will receive your certificate in about two weeks. If you've taken the test in the past and already have a certificate, there is no need to re-apply, just bring a copy of your certificate in to the shop at the time you wish to make a reservation and we will set you up with a boat best suited to your needs. Start planning now for that unforgettable vacation!

\*17' Star Craft, with Gold Card discount.

## The Lighter Side

Huh? I knew the romance had gone out of our marriage when my husband, while watching a news program about a man purported to be one of the sexiest in America, turned to me and said, "He's not good looking. If you were a woman, would you be attracted to him?"

-Kathy Dorr

## MWR

## **FAMILY SUPPORT SERVICES**



## Children Grow Best When....

A child wants to grow. He does not want to stay small either in his physical growth or in his ability to handle life. His entire drive is toward growth, real growth. How fast or how well he grows depends on the feeling of the adults about him and on

feelings within himself. Feeling free to grow and feeling able to grow are the keys to growth.

#### Children Grow Best

- When they are permitted to make mistakes which will not harm unduly and when they live with adults who do not pretend to be perfect.
- When they are with adults who are at ease with them and who seem to enjoy them most of the time.
- When those about them believe in them and express confidence in them in words and attitudes and by giving them freedom for which they are ready.
- When those about them understand, or at least try to understand, what they are trying to achieve and work with them or back them in their endeavors.
- When those who have authority over them permit them to raise questions, to express doubts, to try out their own ideas.
- When they understand the limits to their freedom within which they can make decisions and when freedom is limited to the responsibility they feel able to carry at their stage of development.
- When those about them guide them with firmness and consistency.
- When those about them help them when they need help to succeed, but leave them to struggle when they are winning by themselves.
- When those about them understand their changing needs.
- When they feel strong within themselves, when they feel they are the kind of person wanted by their family and friends.
- In the atmosphere of friendliness and warmth whether from adults or other children.
- When they meet actual life situations, emotionally charged, and deal with them constructively, with or without help.

- When the tasks they face are suited to their ability and when they are not compared or pushed to keep up with or to surpass others.
- When they are interested in what they are doing for its own sake when it has meaning for them. Children who are forced to perform a task in which there is no understanding or interest, are not helped but actually blocked. Those who attempt it are batting against human nature and will lose in the end.

Parental love is the most powerful, most constructive force in a child's growth.

(Taken from P.L. Institute.)

## Great Truths Little Children Have Learned

- 1. No matter how hard you try, you can't baptize cats.
- When your Mom is mad at your Dad, don't let her brush your hair.
- 3. If you sister hits you, don't hit her back. They always catch the second person.
- 4. Never ask your 3-year old brother to hold a tomato.
- 5. You can't trust a dog to watch your food.
- 6. Don't sneeze when someone is cutting your hair.
- 7. Never hold a Dust-Buster and a cat at the same time.
- 8. You can't hide a piece of broccoli in a glass of milk.
- 9. Don't wear polka-dot underwear under white shorts. 10. The best place to be when your sad is Grandpa's lap.

# Happy Birthday to You! Birthday Winners for March 2003

Military Winner: Cedric A. King Mar 10
TEAD Winner: Glen Burr Mar 4

Call 833-2861 to enter the MWR Birthday Drawing. Winners will receive a FREE LUNCH at any of the MWR Food Operations. Give us your name, date of birth (no year), phone number and area you are from. You may also enter a friends name. Our next month will be March. All Military, TEAD, DCD, and Contractors are invited to participate. Winners will be published in the CFA Today.

Pick up your certificates from Colleen Gordon at building 1012 or call 833-2861.

## MWR

## **ARTS & CRAFT CENTER**

By Jan Kofford

**Potluck Lunch** will be Saturday, Apr 26, 2003. Bring a favorite dish and enjoy half off all fees for Craft Center Activities! (Does not include framing or any retail activities.)

## New Hours of Operation:

Sunday—Thursday, 2:00 PM to 8:00 PM Friday—Saturday, 9:00 AM to 8:00 PM

**NOTE:** Keep supporting us and we will be able to remain open during Sunday and Monday.

### **Schedule for Classes:**

## **Basic Pottery Skills**

By appointment

# **NEW! Spring Art Classes**

Janet Bilbao

Mon & Thurs Open Studio 2:00—8:00 PM

### Farrell Bailey & Jvonne Jarvie

Tue, Wed, & Fri 6:00 PM—8:00 PM

## Woodworking Rodger Olsen

Wed, Apr 9, 2003, 5:30 PM —7:30 PM Fri, Apr 11, 2003, 12:00 noon—2:00 PM Sat, Apr 12, 2003, 12:00 noon—2:00 PM

## **Schedule for Certification:**

Ceramic Technique
Ceramic Certification
Wood Shop Certification
Lapidary Certification
Do It Yourself Framing

Tue 5:30 PM – 7:00 PM
Tue 5:30 PM – 7:00 PM
Thur 5:30 PM —7:00 PM
Individual Appointment





# Spring Art Classes



Newly remodeled studio!!!

One

# Free Class

for students paying one month in advance!!! Offer ends May 30th 2003

Tamara Robertson, Art Student



Aleesa Walters, Art Student

For more information, call: Jan Kofford, Manager Arts & Crafts 833-2940

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## Sizzling Soup Contest Winners!



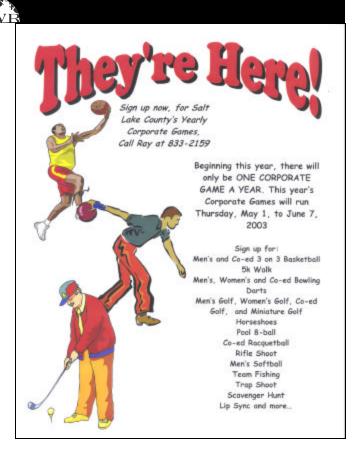
Rebecca Trujillo won the "Sizzling Soup Contest!"



Linda Rainey was Second Place Winner



Page 6 Doug Wolter hands Bruce Carter Third Place prize.



# Toana Vista Golf Tournament in Wendover, Nevada







 ${f T}$ ooele Army Depot's annual Crab Crack was a real hooah! (Best of the best!) Friday, March 21, 2003, found people arriving early at the Eagle's Nest (club) for a night of feasting and dancing. Decorations were everywhere including on the customers and help. They were decked out in bright colors and patrons received all colors of beads for this festive occasion. There was a short wait for some who had not left early enough for the security check at the gate but they soon made their entrance. Then, patrons along with military crowded into the Eagle's Nest Theater for the crab crack spread. After filling their plates with hot baked potatoes, cole slaw, fresh sourdough bread, and rich cherry cobbler, tubs and tubs of crab were brought in. Everyone

> had their fill of scrumptious crab, dripping with melted butter. "I am bursting at the seams," commented one patron.

There was also an afterdinner surprise. Beforehand, numbers were pasted on the bottom of some of the chairs and to each lucky persons delight, winners received either a Golden Eagle II sweat shirt or tshirt as a patriotic gesture in support of our troops who are laying their lives on the line for our freedom.

For those who could still move, dancing followed. It was a fun night and the food was excellent.









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## **EAGLE'S NEST**

by Shauna Fox

#### Basil Cream Chicken

1-1/2 lbs boneless skinless chicken breasts, cubed 1-1/3 C. finely chopped green onions

1 lb fresh mushrooms, sliced

2 T. vegetable oil

1/2 C. butter or margarine

1/4 C. all-purpose flour

2 C. chicken broth

1 C. whipping cream

2 T. minced fresh basil or 2 tsp.

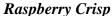
dried basil

1/4 tsp. white pepper

Hot cooked fettuccine

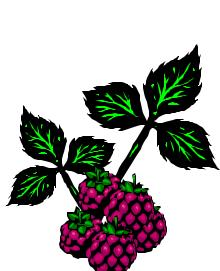


In a skillet, saute chicken, onions and mushrooms in oil until the chicken is no longer pink. Meanwhile, in a large saucepan, melt butter. Stir in flour until smooth. Gradually add broth and cream. Stir in basil and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in chicken mixture. Serve over fettuccine. Yield: 6-8 servings.



4 C. fresh raspberries, divided 3/4 C. sugar 2 T. cornstarch 1-3/4 C. quick-cooking oats 1 C. all-purpose flour 1 C. packed brown sugar 1/2 tsp. Baking soda 1/2 C. cold butter or margarine Whipped Cream

Crush 1 C. raspberries; add enough water to measure 1 C. In a saucepan, combine sugar and cornstarch; stir in raspberry mixture. Bring to a boil; cook and stir for 2 min. or until thickened. Remove from the heat; stir in remaining raspberries. Cool. In a bowl, combine oats, flour, brown sugar and baking soda. Cut in butter until mixture resembles coarse crumbs. Press half of the crumbs into a greased 9-in. square baking dish. Spread with cooled berry mixture. Sprinkle with remaining crumbs. Bake at 350 degrees for 25-30 minutes or until top is lightly browned. Serve warm with whipped cream. Yield: 8 Servings.



#### APRIL LUNCH MENU

Tuesday, April 1, 2003 16 oz. T-bone (Ha, Ha, April Fool!) Southwestern—style Brisket

> Wednesday, April 2, 2003 Chicago—style Chili

Thursday, April 3, 2003 Chef's Choice

Monday, April 7, 2003 Fried Chicken

Tuesday, April 8, 2003 Turkey Dinner/Potato Bar

Wednesday, April 9, 2003 Pork Chops

Thursday, April 10, 2003 Chef's Choice

Monday, April 14, 2003 Chicken Fried Steak

Tuesday, April 15, 2003 Tax Day—Poor Boy Sandwiches/ Potato Bar w/Macaroni & Cheese

Wednesday, April 16, 2003 3-Hard Shell Tacos w/Spanish Rice & Refried Beans

> Thursday, April 17, 2003 Chef's Choice

Monday, April 21, 2003 Malibu Chicken

Tuesday, April 22, 2003 Roast Beef

Wednesday, April 23, 2003 Lasagna w/Salad & Garlic Bread

> Thursday, April 24, 2003 Chef's Choice

Monday, April 28, 2003 **Roast Pork** 

Tuesday, April 29, 2003 Barbecue Chicken/ Potato Bar

Wednesday, April 30, 2003 **Beef Tips Over Noodles**